

APPLE CIDER AND JUICES

Apple Cider and Other Juices: Are they considered a Potentially Hazardous Food?

Apple cider and other juices are not considered a potentially hazardous food. They do not support the growth of microorganisms due to the pH being less than 4.6. They are considered to be high risk foods because they may contain an infectious or toxigenic microorganism or chemical or physical contaminant at a level sufficient to cause illness.

FDA Final Rule

The Food and Drug Administration published a final rule designed to improve the safety of fruit and vegetable juice and juice products. Under the rule, cider and juice processors must employ pasteurization or another approved process to achieve a 5-log reduction in the numbers of the most resistant pathogens, and they must use Hazard Analysis and Critical Control Point (HACCP) principles for juice processing. The FDA rule comes after a rise in the number of food borne illness outbreaks and consumer illnesses associated with juice products during the past several years. Food borne infections are especially dangerous for young children, older adults, and those with weakened immune systems.

Juice HACCP Regulations

The Juice HACCP regulations apply to cider and juice products in both interstate and intrastate commerce. Juice processors will be required to evaluate their manufacturing process to determine whether there are any microbiological, chemical, or physical hazards that could contaminate their products. The Juice HACCP program must also include an approved process to achieve a 5-log reduction in pertinent pathogenic microorganisms. If a potential hazard is identified, processors will be required to implement control measures to prevent, reduce, or eliminate those hazards.

Exemption from Juice HACCP

Retail establishments where packaged cider or juice is made and only sold from the premises directly to the consumer are not required to comply with Juice HACCP. However, all packaged cider or juices must bear the warning statement on the label if it has not received a 5-log reduction in pertinent pathogenic microorganisms.

Cider and juice products that have *not* undergone a 5-log reduction made in a food processing establishment inspected by ODA Food Safety *and* licensed as a retail establishment with the local health department that moves their products to a separate retail establishment licensed with the local health department under the same name are not required to comply with Juice HACCP. All products must bear the warning statement.

Cider and juice products that have *not* undergone a 5-log reduction made by a registered farm market that moves their products to a registered farmers' market are not required to comply with Juice HACCP. All products must bear the warning statement.

What are the requirements for labeling juice products?

Apple cider and other juices must have the following information on the label:

1. Statement of Identity – the common or usual name of the food product. Juices made from concentrate must be labeled with terms such as “from concentrate,” or “reconstituted” as part of the name.
2. Net Quantity of Contents – If sold ON SITE, the label must declare the net contents in the U.S. Customary System (fluid ounces, gallon, etc.) but does not need to list net contents in International System units (milliliters, liters, etc.). If sold OFF SITE, the label must declare both U.S. Customary System and International System.
3. Ingredient List – Single ingredient food products are not required to have an ingredient statement. HOWEVER, when using optional ingredients such as preservatives, all ingredients must be listed in descending order of predominance by weight.
4. Statement of Responsibility – the name and address of the business.
5. Percent Juice declaration –the percentage of juice in the beverage must be listed on the near the top of the information panel. If the package does not have an information panel, it must be placed on the principal display panel.

Label Warning Statement

The warning statement for untreated cider and juice products must appear on the label as follows: “**WARNING:** This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems”.

Note: If nutrient content claims (i.e. low fat, salt free, etc.) or health claims (i.e. may reduce heart disease) are made, the product must bear all required nutritional information in the form of the Nutrition Facts panel. All labeling components are to comply with 21 CFR Part 101, food labeling. The FDA Food Labelling Guide is an excellent resource of the proper labeling of food products. The web address for the FDA Food Labelling Guide is:

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm2006828.htm>

BASIC REQUIRED JUICE LABELING COMPONENTS APPLE CIDER

LABEL EXAMPLE

This label example is just one way to present the information required on a food product label. Information may be placed in different ways and may appear on more than one label. Labels must comply with all applicable regulations and all information must be accurate and not misleading.

Ingredient List – Ingredients shall be listed by common or usual name in descending order of predominance by weight. Meaning, the ingredient that weighs the most is listed first, followed by the next heaviest ingredient, with the ingredient that weighs the least listed last. Single ingredient food products are not required to have an ingredient statement.

Ref: CFR 21, Part 101.4

Statement of Identity – The *Statement of Identity* is the name of the food. The name shall be the common or usual name of the food and shall accurately identify or describe the basic nature of the food or its characterizing properties or ingredients. Juices made from concentrate must be labeled with terms such as “from concentrate,” or “reconstituted” as part of the name.

Beverages that claim to contain fruit or vegetable juice must declare the percentage of juice in the beverage.

The percent juice must be on the information panel near the top. If the package does not have an information panel, the percent juice must be placed on the principal display panel in a type size as large as the net quantity of contents.

Ref: CFR 21, Part 101.3; CFR 21, Part 102.33

Statement of Responsibility – Shall include:

Business Name
Street Address
City, State, Zip Code

All information in the *Statement of Responsibility* shall be continuous. If the business name is listed in the local telephone directory, the street address may be omitted. If the business name is listed in the local telephone directory, a Post Office Box may be used in place of the street address.

Telephone numbers, web-site addresses, and e-mail addresses are permitted, but not required. This type of extra information shall not be placed between the *Ingredient List* and the *Statement of Responsibility*.

Ref: CFR 21, Part 101.5

100% APPLE CIDER

INGREDIENTS: APPLES, POTASSIUM SORBATE (TO MAINTAIN FRESHNESS)

**Agriculture Juice Co.
8995 E. Main Street
Reynoldsburg, OH 43068**



PASTEURIZED
REFRIGERATE FOR QUALITY

Net contents 1 gal (3.79 L)

Warning Statement – All juices that are not processed to kill harmful bacteria that can cause illness in those who consume it must have the following warning statement:

WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems

Ref: CFR 21, Part 101.17

Net Quantity of Contents – The *Net Quantity of Contents* shall be declared in both the U.S. Customary System and the SI (metric system). The second declaration shall be stated parenthetically. The term “Net Contents” is optional.

The quantity of contents shall be placed on the principal display panel. It shall be within the bottom 30 percent of the area of the label panel in lines that are generally parallel to the bottom of the package as it is designed to be displayed.

Ref: CFR 21, Part 101.7; FPLA, Title 15 – Chapter 39, 1453(a) (2)

Keep Refrigerated – ODA recommends any product requiring refrigeration for food safety or to maintain quality bear the declaration “Keep Refrigerated” or a similar declaration to that effect.

Pasteurized – Pasteurization is a heat treatment sufficient to destroy pathogens. Therefore, to be labeled as “pasteurized,” a juice must be heat treated to destroy pathogens

ODA – Ohio Department of Agriculture
CFR – Code of Federal Regulations
ORC – Ohio Revised Code
FPLA – Fair Packaging and Labeling Act

The principal display pane (PDP) is that portion of the package label that is most likely to be seen by the consumer at the time of purchase. The information panel is the label panel immediately to the right of the PDP, as seen by the consumer facing the product.